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Bennigan's Hot Bacon Dressing

Recipe By : Serving Size : 1 Preparation
Time :0:00 Categories : Dressings
Salads

Meats

Amount Measure Ingredient —
Preparation Method

2 ounces Bacon grease

1/4 pound Red onion — dice fine

2 cups Water

1/2 cup Honey

1/2 cup Red wine vinegar

**2 tablespoons Dijon
mustard**

1 1/2 tablespoons Cornstarch

1 tablespoon Tabasco

Place the bacon grease in a saucepan over medium-high heat. Add the onions and saute until the onions start to blacken. While the onions are caramelizing, in a mixing bowl place the water, honey and red wine vinegar. Using a wire whisk, mix the ingredients well. Add the cornstarch and whisk well. After the onions have caramelized, add the Dijon mustard to the onions and stir together with a rubber spatula. Add the water, vinegar, pepper (sic.) honey and cornstarch to the mustard and onions and mix. Continue stirring until mix thickens and comes to a boil. Remove

from heat and store in refrigerator until needed. Note: To reheat use a double boiler. I put the tabasco on the ingredient list if you like it. In differnt parts of the country Bennigan's omits this ingredient.